

# Umathum

## Grauer Burgunder 2018

Österreichischer Qualitätswein

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Grauer Burgunder 100 %   21 - 32 years 4500 liter/ha
Sea Level:	128 m
Soil:	gravel   sub soil iron   large lime   medium



### Cellar

Harvest:	handpicked   beginning/september
Fermentation:	spontaneous
Filter:	layer filtration
Maturing:	large wooden barrel   2500 L   used barrel   6 month(s)
Bottling:	glass cork   middle/april 2019

### Data

Wine Type:	Still wine   white   dry
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2020 - 2025

### Wine Description

Intense golden yellow color, pronounced spicy aroma, with hints of nuts in the nose, which are reflected on the palate, delicate spicy note, full - bodied on the palate, fine and creamy with long finish; a very fine classic style

### Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

### Food recommendation

The Pinot Gris is the classic wine for poultry and roasted fish, it goes equally well with light pasta dishes, a versatile food companion.